



## STARTERS

- FRIED GREEN TOMATOES\*** *roasted tomato yogurt* 8  
**SALT COD CROQUETTES** *saffron-marie rose sauce* 7  
**HEIRLOOM WATERMELON CARPACCIO** *cucumber, radish, aguachile* 14  
**PALISADE PEACH SALAD<sup>GFO</sup>** *chèvre, salted almonds, turmeric honey* 15  
**CHICKER LIVER MOUSSE, SUMMER SAUSAGE, DUCK HAM<sup>GFO\*</sup>** *house pickles* 14

## PIZZAS

- THE FIG + PIG\*** *prosciutto, gorgonzola, arugula* 17  
**CHOPPIN' BROCCO-LAY** *broccolini, field tomato, basil pesto, chili oil* 16  
**JIMI THING** *lamb sausage, jimmy nardello pepper, cremini mushroom* 17

## PASTAS

- PAPPARDELLE** *lamb shoulder ragu, lemon ricotta* 15 / 28  
**FAZZOLETTI** *pomodoro, dill, burrata, summer squash* 19  
**GNOCCHI** *tasso ham, okra, corn pudding* 21  
**PACCHERI** *heirloom tomato braised chicken, sweet peppers, olives* 19

## SANDWICHES

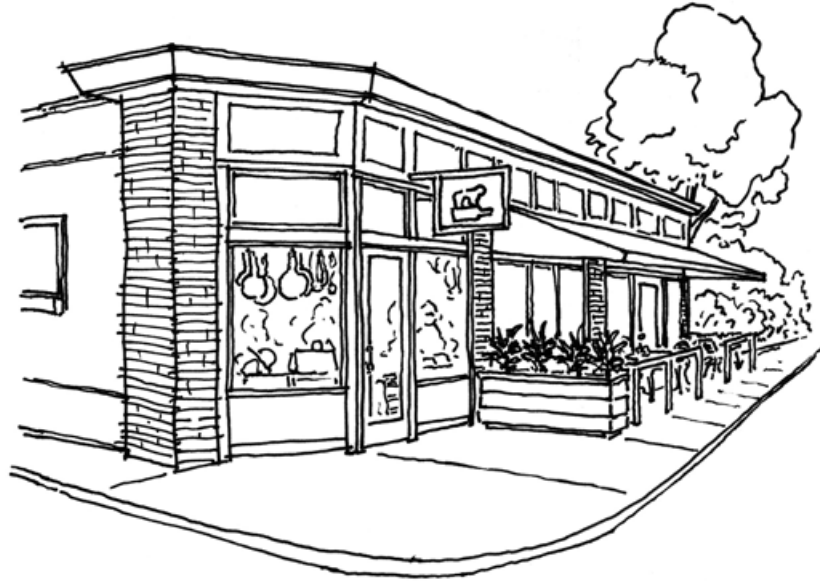
- FRIED EGGPLANT<sup>GFO</sup>** *marinated sweet peppers, tomato almond pesto, taleggio* 14  
**BLACKENED LEOPARD SHARK<sup>GFO\*</sup>** *lime slaw, giardinera remoulade* 17  
**LAMB QUARTER POUNDER<sup>GFO\*</sup>** *gruyere, lemon onions, cucumber, yogurt* 16  
+sandwiches served w/ bbq potato chips+

## PLATES

- BEEF NY STRIP<sup>GFO\*</sup>** *adirondack potato, corn relish, roasted poblano harissa* 39  
**PAN ROASTED LAMB<sup>GFO\*</sup>** *sausage-pine nut stuffed squash blossom, zucchini, marinated eggplant* 34  
**STUFFED SUNBURST SQUASH<sup>GFO</sup>** *ute polenta, green bean succotash, basil* 22  
**PASTURED CHICKEN+SAUSAGE<sup>GFO\*</sup>** *pickled peaches, chicory, mustard jus* 28



<sup>GFO</sup> These menu items can be adjusted to be made gluten-free | \* These items are served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Not all menu items are listed. Please inform your server of any food allergies or sensitivities.  
5% Wages + Benefits charge applied to each check



- **BEAST + BOTTLE**, is seasonally focused and relentlessly local. We are committed to our strong relationships with Colorado's best farmers and ranchers. Menu items are created based on what they grow and raise for us, then rotated based on their versatility and availability

**~FEATURED FARMER~**

Oxford Gardens  
BOULDER, COLORADO

*Peter Volz and Oxford Gardens are one of our longest-standing farmer relationships. Since 2007, Oxford Gardens has built a solid reputation as a reliable source of high-quality Colorado vegetables. We receive deliveries from them 50 weeks a year and currently source arugula, mizuna, mint, basil, lettuces and winter squashes from Peter and his team.*

**W+B CHARGE**

*We have added a 5% 'wages & benefits' charge to each check. A portion of this charge is given directly to the talented kitchen team that prepared your meal. The remainder of the charge augments benefits for the entire staff, including vacation pay and health & wellness benefits.*

*please visit our sister restaurant*

**~COPERTA~**